September 2017

Warm sour dough, Beurre Le Conquerant	8.0
Marinated mixed olives	6.0
Chicken liver parfait, onion jam, croutons	15.0
Freshly shucked oysters, wakame, wasabi flying fish roe Vietnamese dressing	21|40
Tempura oysters, shaved fennel + watercress, harissa mayo	21|40
Charcuterie board, pickles, chutney, sourdough, watercress	21.0
Cured kingfish, ponzu jelly, bonito, radish, micro coriander, wasabi ice cream	22.0
Confit pork belly, apple + roasted cauliflower crumble, raisin jus	22|38
Seared scallops, braised oxtail, confit king brown mushrooms, truffle oil	23.0
Tempura zucchini flowers, soft polenta, baby beetroot + goats cheese + pomegranate + candied walnut salad, salsa verde	21|37
Griddled foie gras, toasted brioche, fig chutney, port wine + peppercorn reduction	34.0
Burnt miso butter prawns, charred cucumber, sweet and sour jam ginger + green paw paw + mint salad, fried pea nuts	22|38
9+ Wagyu rump cap, smoked celeriac puree, black garlic, scorched onion	24.0
Confit duck leg, truffle mash, braised red cabbage, dutch carrots minted broad bean jus	38.0
John dory, shaved fennel, mandarin, land + sea salad, salsa verde, lemon	38.0
Porcini gnocchi, sweet corn purée, shiitake mushroom, baby leeks, asparagus	21|37
Market fish, creamed leek, peas, braised salmon + crab ravioli Smoked tomato beurre blanc	38.0
Greenstone eye fillet, pancetta +thyme rösti, carrot purée, spinach wood mushrooms, shiraz jus	40.0
Honey + cardamom glazed carrots	7.0
Green beans, goats cheese curd	7.5
Spring onion, truffle mash	7.5
Beer battered chips, mayonnaise	7.5
Bosc pear, blue cheese, witlof, toasted pine nuts, cabernet vinaigrette	8.0
Honey + tonka bean pannacotta, hazelnut + popcorn praline, salted caramel popcorn ice cream	14.0
Warm plum + almond tarte, orange ice cream	14.0
Dark chocolate semi-fredo, crushed honeycomb, fresh raspberries	14.0
Trio of house-made ice cream	9.0
Cheese board + accompaniments 1 cheese	12.0
2 cheeses	20.0
3 cheeses	25.0

Enjoy lunch Thurs – Saturday 12noon 'til 3pm
2 courses $39pp | 2 courses + Gls Wine $45pp

15% surcharge applies on all public holidays

10% service charge applies on tables of 8 and over